**IRON CHEF CHALLENGE: BATTLE SANDWICH!!!**

Students were given the task to create and delicious and nutritious sandwich for Iron Chef Challenge: Battle Sandwich. Groups researched various recipes and plating ideas. They made an ingredients list with the limitations of staying within a $20 per group budget.

There are two evaluation components in this project. The first evaluation is based on the sandwich making process, safety and organization. This evaluation will be completed during the challenge by Mrs. Kidd. The other evaluation will be completed by a panel of judges on the final product. This evaluation will consider taste, presentation and creativity. Chefs and sous chefs have been given one hour to complete a culinary masterpiece.

Please evaluate sandwiches using the rubric provided. There is space for additional comments that you would like to share with the groups.

Thank you for taking time to be a judge in our Foods 2 Project. When you have completed your evaluations, please return to Mrs. Kidd.

Group 1: Tuna Wrap

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|  | 1 | 2 | 3 | 4 |
| Taste | Product was inedible | Product was edible, but lacked flavor; or errors were made in the recipe during the cooking process. | Food product was prepared correctly, resulting in appropriate taste and texture. | Food product had superior flavor and texture. It is restaurant quality. |
| Presentation | Little care was taken in plating. Product looks unappetizing | Assembly is sloppy and looks rushed. Plate may have crumbs or smudges from product. | Attention and care was given during assembly. Plate is free from smudges and crumbs. | Product is arranged in an aesthetically pleasing way. Care was given during the assembly. Plate is free from smudges and crumbs. |
| Creativity | Ingredient selection was limited. Little thought was given to food combinations or style. | Product showed a basic understanding of food combinations and flavors. Classical methods of using ingredients were used. | Product showed a strong understanding of food combinations. Product had a creative twist from a basic sandwich. | Product showed a strong understanding of food combinations. Product was innovative. |

Additional Comments:

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Group 2: BMCT Melt (Bacon Mushroom Cheese Tomato)

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| Creativity | Ingredient selection was limited. Little thought was given to food combinations or style. | Product showed a basic understanding of food combinations and flavors. Classical methods of using ingredients were used. | Product showed a strong understanding of food combinations. Product had a creative twist from a basic sandwich. | Product showed a strong understanding of food combinations. Product was innovative. |

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Group 3: Happy Hamburger

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Group 4: Garden Sandwich Platter

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Group 5: Greek Chicken Sandwich

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